El Restauranté de Malaga

Three hundred and fifty-seven Church Street, Mobile, Alabama

To Our Guests

Some of the names in this menu will probably puzzle you, but they are the names of dishes belonging to what we call "LA CUISINE CLASSIQUE" as expounded by great chefs, past and present.

We cannot change them. Your waiter will gladly tell you what they constitute. Costumes and modes of living change with the passing of time. The Art of Cooking will inevitably follow the same trend.

And the Chefs of tomorrow will probably, without changing the fundamental culinary principles created by the past masters, evolve an Art of Cooking more simple, more scientific, more precise in keeping with the tendencies, changes and needs of the times. But why worry?

Let us appreciate and enjoy now its subtle, savoring satisfying goodness.

Fondue de Boeuf Bourguignonne

Diced Top Sirloin, Pommes Frites, Sauce Piquante Tartare Champignons —
Salad Caesar, Petit Pain, Cafe Diable, Patisserie Franscaise —
— $15.00 For Two —

Filet de Boeuf en Brochette

Diced Filet of Beef with fresh Mushrooms and assorted Vegetables alternated on a Sword and flamed with Brandy, Sauce Robert, — Salade de la Saison, Vivaisanne de Maison, Pistolettes — Cafe Diable — Patisserie Franscaise or Parfait Malaga.

$6.00

Selections des Hors d'Oeuvres

Hors d'oeuvres varies (For Two)	$ 2.00
Cocktail de Crevettes (Shrimp) Sauce au Cognac	1.50
Coquilles Saint-Jacques (Scallops)	1.75
Crab Meat Cocktail Ravigotte	1.50
Beef-Steak Tartare Beure-toast	2.00
Escargots Bourguignonne	1.50
Fresh Fruit Malaga	1.25

Les Potage (Soupes)

Potage de Legumes (Du Jour)	$ .35
Consomme Oignon (French Onion Soup)	.35

Entrees

Sirloin Steak, Fresh Mushroom Saute — $ 4.50
A splendid aged beef broiled to your taste, topped with fresh mushrooms in butter.

Tournedo de boeuf Colbert — 5.00
Filet Mignon prepared to perfection, with butter sauce and parsley.

Entrecote de boeuf grille (For Two) — 9.00
A magnificent double sirloin, broiled with mushrooms in butter sauce.

Chateaubriand Bouquetiere (For Two) — 10.00
Heart of Double Filet Mignon, served on silver with an assortment of fresh vegetables.

Escalopes de Veau au Parmesane — 3.50
Tender veal cutlets with a topping of parmesan cheese.

Rib Eye Steak Maitre D'Hotel — 4.75
Center cut of a rib, prepared in its natural juice.

Homard a la Thermidore — 4.00
Diced Florida lobster sauted in butter with fresh mushrooms, charlotts, and white wine sauce Hollandaise.

Crabmeat au Gratin — 3.50
Lumped back fin crab meat sauted in butter and sherry wine and topped with cheese.

Crevettes Espacne (Shrimp Espagnola) — 3.75
Large gulf shrimp sauted in butter and folded in Spanish sauce.

Red Snapper Steak Malaga — 3.75
Fresh Red Snapper broiled in butter with almonds and lemon.

Poitrine de Poulet Mireille — 4.00
Two boneless breasts of spring chicken sauted in butter and white wine sauce and heart of artichokes.

Frog Legs Saute Provencale — 4.00
Jumbo frog legs prepared in butter on a bed of tomatoes and garlic, provencale.

Salads

Heart of Lettuce — Salad de la Saison — Sliced Tomatoes — Roquefort Dressing, Vinegarette, Remoulade aux Cognac	$ .25
Caesar Salad	1.00

Legumes (Vegetables)

Baked Potatoes — Pommes Frites — Rice au Naturel —
Petites Carottes — Heart of Artichokes Saute — Tomatoes Mexicaine

Friandises (Dessert)

Patisserie Franscaise (French Pastry)	$ .50
Parfait Malaga	.65
Bombes de Fruit	.75
Cafe — Tea — Milk	.20
Cafe Orange p. person	1.00
Cafe Brulot p. person	1.00

— For Room Service Add 50¢ Per Room —

The two graceful antebellum town houses, which comprise the Malaga Inn, were built by brothers-in-law and business partners William Frohlichstein and Isaac Goldsmith. They are interesting examples of "twin" houses with a "right-hand, left-hand" floor plan, which seemed to be popular in Mobile at that time.

William Frohlichstein, head of a well-known Mobile family who had migrated from Bavaria and prospered as merchants, built his imposing "twin" about 1862. Early records show that the property was acquired from Bishop Portier in 1857. This fine old residence boasts a very rare fire marker which can be found in its original position on the front and reads MFDI Co. The enclosed walkway to slave quarters over the carriage house, the last remaining example of its kind in Mobile, was removed and re-located at the end of Auditorium Drive.

The Goldsmith "twin" also retains much of the original. The double parlors still retain their matching marble mantles and gold leaf pier mirrors, light and unusual floating ceilings adorned with handsome chandeliers. Continued evidence of originality and Old South charm is revealed by the plaster work and frescos, which are the works of an artist brought here from Chicago.

The Goldsmith and Frohlichstein "twin" town houses are representatives of elegant architecture and decor which is the essence of the Mobile tradition long ago.